

NAME _____ ADDRESS _____ RECORDS POSTED: _____
 PERMIT # _____ DATE _____ TIME _____ RECEIVER _____ PATRON # _____ T.B. _____
 COWS IN MILK _____ DAILY PRODUCTION _____ HAULER _____ TIME _____ Bangs _____
 DATE _____ Som. Cell _____
 INSPECTION _____ Water _____

COWS

1. Abnormal Milk:
Cows secreting abnormal milk milked last or in separate equipment (a) _____
Abnormal milk properly handled and disposed of (b) _____
Proper care of abnormal milk handling equipment (c) _____

2. Construction:

Floors, gutters, and feed troughs of concrete or
equally impervious materials; in good repair (a) _____

Walls and ceilings smooth, painted or finished
adequately; in good repair; ceiling dust-tight (b) _____

Separate stalls or pens for horses, calves, and bulls
no overcrowding (c) _____

Adequate natural and/or artificial light; well
distributed (d) _____

Properly ventilated; (c) _____

Clean and free of litter (a) _____
No swine or fowl (b) _____

Graded to drain; no pooled water or wastes (a) _____

Cowyard clean; cattle housing areas & manure packs
properly maintained (b) _____

No swine (c) _____

Manure stored inaccessible to cows (d) _____

Floors
Smooth; concrete or other impervious material;
in good repair (a) _____
Graded to drain (b) _____
Drains trapped, if connected to sanitary system (c) _____

Approved material and finish (a) _____
Good repair (windows, doors, and hoseport
included) (b) _____

Adequate natural and/or artificial light; properly distributed (a) _____

Adequate ventilation (b) _____

Doors and windows closed during dusty weather .. (c) _____

Vents and lighting fixtures properly installed (d) _____

Used for milkhouse operations only; sufficient size (a) _____

No direct opening into living quarters or barn, except as permitted by *Ordinance* (b) _____

Liquid wastes properly disposed of (c) _____

Proper hoseport where required (d) _____

Acceptable surface under hoseport (e) _____

Suitable shelter for transport truck as required by this *Ordinance* (f) _____

Two-compartment wash and rinse vat of adequate size (a) _____

Suitable water heating facilities (b) _____

Water under pressure piped to milkhouse (c) _____

Floors, walls, windows, tables, and similar
non-product contact surfaces clean (a) _____

No trash, unnecessary articles, animals or fowl (b) _____

Provided; conveniently located (a) _____
 Constructed and operated according to *Ordinance* (b) _____
 No evidence of human wastes about premises (c) _____
 Toilet room in compliance with *Ordinance* (d) _____

Constructed and operated according to *Ordinance* (a) _____

Complies with bacteriological standards (b) _____

No connection between safe and unsafe supplies;
no improper submerged inlets (c) _____

Smooth, impervious, nonabsorbent, safe materials;
easily cleanable; seamless hooded pails (a) _____

In good repair; accessible for inspection (b) _____

Approved single-service articles; not reused (c) _____

Utensils and equipment of proper design (d) _____

Approved CIP milk pipeline system (e) _____

Utensils and equipment clean (a)

All multi-use containers and equipment subjected to approved sanitization process (See *Ordinance*) (a)

All multi-use containers and equipment properly stored (a) _____

Stored to assure complete drainage, where applicable (b) _____

Single-service articles properly stored (c) _____

Milking done in barn, stable, or parlor (a) _____

Brushing completed before milking begun (b) _____

Flanks, bellies, udders, and tails of cows clean at
time of milking; clipped when required (c) _____

Teats treated with sanitizing solution
and dried, just prior to milking (d) _____

No wet hand milking (e) _____

No overcrowding	(a) _____
Product and CIP circuits separated	(b) _____
Improperly handled milk discarded	(c) _____
Immediate removal of milk	(d) _____
Milk and equipment properly protected	(e) _____
Sanitized milk surfaces not exposed to contamination	(f) _____
Air under pressure of proper quality	(g) _____

Cleaners and sanitizers properly identified (a) _____

Drug administration equipment properly handled
and stored (b) _____

Drugs properly labeled (name and address) and
stored (c) _____

Drugs properly labeled (directions for use,
cautionary statements, active ingredient) (d) _____

Drugs properly used and stored to preclude
contamination of milk (e) _____

Proper hand-washing facilities
convenient to milking operations (a) _____

Wash and rinse vats not used as hand-washing
facilities (b) _____

Hands washed clean and dried before milking,
or performing milk house functions; rewashed
when contaminated (a) _____

Clean outer garments worn (b) _____

Milk cooled to 45 F or less within 2 hours after milking, except as permitted by *Ordinance* (a) _____

Recirculated cooling water from safe source and properly protected; complies with bacteriological standards (b) _____

Fly breeding minimized by approved manure disposal methods (See *Ordinance*) (a) _____

Manure packs properly maintained (b) _____

All milkhouse openings effectively screened or otherwise protected; doors tight and self-closing; screen doors open outward (c) _____

Milkhouse free of insects and rodents (d) _____

Approved pesticides; used properly (e) _____

Equipment and utensils not exposed to pesticide contamination (f) _____

Surroundings neat and clean; free of harborages and breeding areas (g) _____

Feed storage not attraction for birds, rodents or insects (h) _____

1. Complete Compliance
2. Violation
3. Reinspect
4. Suspended

Health Department Representative